and £30 per annum. It is profitable to carry fresh fish inland by bicycle even as far as Blantyre,[1] as the shore price to the retailer is 4*d*. a load, which later may fetch from 16*s*. to 24*s*.[2] Yao on the south-west lake shore grow an excellent quality rice.[3] Rice is also grown near Lake Chilwa, but is mainly sold in the market organized near the lake shore by the Agricultural Department.

Division of Labour

The man builds the house, hunts, fishes, makes the nets, baskets, grain-store, game-traps, and, in the old days, the bark-cloth. He cultivates the tobacco. He cuts down the trees and may help with the hoeing and harvesting. The woman hoes, muds the floor of the hut, sweeps, cooks, brings firewood, draws water, brews beer, makes the pots and pipes.[4]

Land Usage

There are two types of garden in the Yao areas south of Lake Nyasa: one the ordinary garden in which the staples grow, and second, gardens along the stream beds. These latter are especially valuable for providing out-of-season crops. In addition most householders have a few small plots for tobacco and ground-nuts.

The main garden is cultivated by the slash-and-burn method, common in Central Africa. The Yao, unlike the Bemba, garden occupies the whole area cleared. Burning is done just before the rainy season (October–November). The ash and soil are hoed into elongated mounds and grain is planted along the ridges. Gardens may be cultivated for more than five years. In the second and subsequent years of cultivation the stalks and weeds are piled up and burnt. There are signs of soil impoverishment. The gardens are cleared in August, and heaped to dry for burning. After the burning the seeds are planted in late November. By February and March green maize is available to supplement the diet, and by the end of April the crops are ready to be harvested. The maize is stored in wicker containers, while sorghum is stored in the huts on a stand. Cassava is planted in large mounds made by turning the turfs over, so that the roots are outside the mound and the vegetable matter inside. Legumes are planted in smaller gardens, or interplanted with the main crop. Ground-nuts are stored, after being shelled, in mud-plastered wicker containers, designed to be rat-proof. Tobacco is planted at the sides of the streams for hand-watering in the seedling stage, and then transplanted about January. The leaves are ready to be plucked about April and soon afterwards they are marketed. Sweet potatoes are planted in the rainy season, and are ready for eating in May. The stream gardens yield out-of-season crops—maize, beans, pumpkins, and also sugar-cane, which is used in the initiation ceremonies.

Craftsmanship

The Yao have few skills. All cultivation is by hoe; axes and knives are their only other technological equipment. The men make mats from reeds and palm leaf, and the women make pottery. The huts are strongly built from poles laced with bamboo and plastered with mud. The roof is thatched with grass. Under Arab influence the

[1] *Census of Native Population*, 1931, p. 26.
[2] Codrington, 1898, p. 517.
[3] Stannus, 4, 1922, p. 236; Macdonald, 1882, vol. i, p. 137.
[4] Aplin, 1931, p. 19.